Preparation\n

Select full-flavored, ripe berries. Remove leaves, stems and immature or defective strawberries.

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Dry Pack\n

Do not wash strawberries. Washing results in a tougher skinned product. Pack strawberries into containers, leaving headspace. Berries can also be frozen first on a tray and then packed into containers as soon as they are frozen. Seal and freeze. Wash before using.\n

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Crushed or Puréed\n

Wash the strawberries. Crush, press strawberries through a fine sieve, or purée in a blender or food processor. Mix 1 to 1 1/8 cups of sugar with each quart (2 pounds) of crushed strawberries or purée. Stir until sugar is dissolved. Pack into containers, leaving headspace. Seal and freeze.\n